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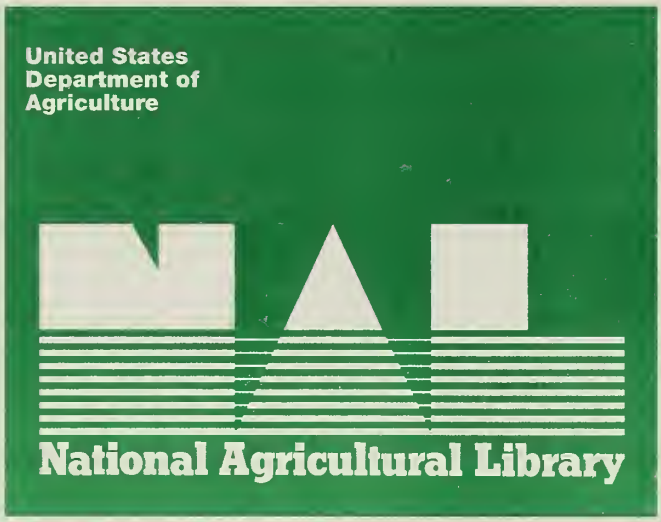
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UNITED STATES STANDARDS

for grades of

PEELED POTATOES

First Issue

EFFECTIVE JUNE 8, 1954

This is the first issue of the United States Standards for Grades of Peeled Potatoes. These standards are issued by the Department after careful consideration of all data and views submitted.

As in the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

The Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division
Agricultural Marketing Service
United States Department of Agriculture
Washington 25, D. C.

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UNITED STATES STANDARDS FOR GRADES OF PEELED POTATOES[1]

Effective June 8, 1954

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AUTHORITY: §§ 52.2421 to 52.2433 issued under sec. 205, 60 Stat. 1090, 67 Stat. 205; 7 U. S. C. 1624.

PRODUCT DESCRIPTION, STYLES, AND GRADES

§ 52.2421 *Product description.* "Peeled potatoes" are clean, sound, fresh tubers of the potato plant prepared by washing, peeling, trimming, sorting, and by proper treatment to prevent discoloration, by the use of sulfur dioxide (SO_2) or other means which may be permissible under the provisions of the Federal Food, Drug, and Cosmetic Act. The product is properly packed in suitable containers and securely closed to maintain the product in a sanitary condition.

§ 52.2422 *Styles of peeled potatoes.* (a) "Whole" means peeled potatoes consisting of whole potatoes that retain the approximate original conformation of the whole potato.

(b) "Whole and cut" means peeled potatoes consisting of not less than 50 percent, by weight, of whole potatoes and the remainder cut into pieces.

(c) "Cut and whole" means peeled potatoes consisting of less than 50 percent, by weight, of whole potatoes, and the remainder cut into pieces.

(d) "Sliced" means peeled potatoes consisting of potato slices of practically uniform thickness with parallel surfaces.

(e) "Diced" means peeled potatoes consisting of cubed potatoes.

(f) "French style" or "shoestring" means peeled potatoes consisting of strips of potatoes.

(g) "Cut" means peeled potatoes cut into pieces which do not conform to any of the foregoing styles.

§ 52.2423 *Grades of peeled potatoes.* (a) "U. S. Grade A" or "U. S. Fancy" is the quality of peeled potatoes that possess similar varietal characteristics; that possess a normal flavor and odor; that possess a good color; that are practically free from defects; that possess a good texture; that are practically uniform in size; and that for those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 85 points: *Provided,*

[1] The requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

That the peeled potatoes may be reasonably uniform in size, if the total score is not less than 85 points.

(b) "U. S. Grade B" or "U. S. Extra Standard" is the quality of peeled potatoes that may or may not possess similar varietal characteristics; that possess a normal flavor and odor; that possess a reasonably good color; that are reasonably free from defects; that possess a reasonably good texture; that are reasonably uniform in size; and that score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(c) "Substandard" is the quality of peeled potatoes that fail to meet the requirements of U. S. Grade B or U. S. Extra Standard.

SIZES

§ 52.2424 *Size of peeled whole and peeled whole and cut potatoes.* (a) The size of a round or intermediate shaped whole potato is determined by measuring the largest diameter at right angles to its longitudinal axis.

(b) The size of long varieties and whole and cut potatoes is determined by weighing.

§ 52.2425 *Size of potato slices in sliced potatoes.* The size of any slice in sliced potatoes is determined by measuring the smallest diameter of the largest surface of the slice.

FACTORS OF QUALITY

§ 52.2426 *Ascertaining the grade.* (a) The grade of peeled potatoes may be ascertained by considering the requirements with respect to varietal characteristics, flavor, and odor, which are not scored, and the factors of color, uniformity of size, defects, and texture, which are scored.

(b) The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given each such factor is:

Factors:	*Points*
Color	20
Uniformity of size	20
Defects	40
Texture	20
Total score	100

(c) The factors of flavor and odor, color, and texture are ascertained both before and after the product is cooked.

(d) "Normal flavor and odor" means that the product is free from objectionable flavors and objectionable odors of any kind.

§ 52.2427 *Ascertaining the rating of the factors which are scored.* The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor is inclusive (for example, "17 to 20 points" means 17, 18, 19, or 20 points).

§ 52.2428 *Color*—(a) *(A) classification.* Peeled potatoes that possess a good color may be given a score of 17 to 20 points. "Good color" means that the peeled potatoes are free from oxidation and possess a practically uniform, typical color of peeled potatoes or similar varietal characteristics, and when cooked until tender the potatoes show no appreciable discoloration as a result of cooking.

(b) *(B) classification.* If the peeled potatoes possess a reasonably good color, a score of 14 to 16 points may be given. Peeled potatoes that fall into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule). "Reasonably good color" means that the peeled potatoes possess a reasonably uniform color; the color of the units, individually or collectively, may be variable, dull, slightly oxidized, or otherwise discolored but not to the extent that the appearance is materially affected. When cooked until tender, the potatoes show no material discoloration as a result of cooking.

(c) *(SStd.) classification.* Peeled potatoes that for any reason fail to meet the requirements of paragraph (b) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.2429 *Uniformity of size*—(a) *(A) classification.* Peeled potatoes that are practically uniform in size may be given

a score of 17 to 20 points. "Practically uniform in size" has the following meanings with respect to the various styles of peeled potatoes:

(1) *Whole.* The potatoes are not less than 1½ inches in diameter and at least 40 percent of long varieties are 4¾ ounces in weight or larger and 60 percent of round or intermediate varieties are 2⅛ inches or more in diameter.

(2) *Whole and cut potatoes.* The whole potatoes are not less than 1½ inches in diameter, and the largest unit is not more than five times the weight of the smallest unit.

(3) *Cut and whole potatoes.* The whole potatoes are not less than 1½ inches in diameter and the largest unit is not more than five times the weight of the smallest unit.

(4) *Sliced potatoes.* In 90 percent of the slices of the most uniform diameter the diameter of the largest slice is not more than twice the diameter of the smallest slice and are not less than 1½ inches in diameter.

(5) *Diced potatoes.* The units are practically uniform in size, and the aggregate weight of the units which are smaller than one-half of the predominant size of the cubes and of all large and irregular units does not exceed 20 percent of the weight of all the units.

(6) *French style or shoestring.* The strips of potatoes are practically uniform in size, and the aggregate weight of all the strips less than 1 inch in length and strips of substantially smaller cross section than the predominant size of strips does not exceed 15 percent of the weight of all the strips.

(7) *Cut.* The largest unit is not more than five times the weight of the smallest unit and not more than 25 percent, by weight, of individual units weigh less than ½ ounce each.

(b) *(B) classification.* If the peeled potatoes are reasonably uniform in size, a score of 14 to 16 points may be given. "Reasonably uniform in size" has the following meanings with respect to the various styles of peeled potatoes:

(1) *Whole.* The potatoes may vary considerably in size and are not less than 1½ inches in diameter.

(2) *Whole and cut potatoes.* The units may vary considerably in size and the largest unit is not more than six times the weight of the smallest unit.

(3) *Cut and whole potatoes.* The units may vary considerably in size and the largest unit is not more than six times the weight of the smallest unit.

(4) *Sliced potatoes.* In 90 percent of the slices of the most uniform diameter the diameter of the largest slice is not more than three times the diameter of the smallest slice and the smallest slice is not less than 1½ inches in diameter.

(5) *Diced potatoes.* The units are reasonably uniform in size and the aggregate weight of the units which are smaller than one-half of the predominant size of the cubes and of all large and irregular units does not exceed 30 percent of the weight of all the units.

(6) *French style or shoestring.* The strips of potatoes are reasonably uniform in size, and the aggregate weight of all strips less than 1 inch in length and strips of substantially smaller cross section than the predominant size of strips does not exceed 25 percent of the weight of all the strips.

(7) *Cut.* The units may vary considerably in size and not more than 50 percent, by weight, of individual units weigh less than ½ ounce each.

(c) *(SStd.) classification.* Peeled potatoes that fail to meet the requirements of paragraph (b) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.2430 *Defects*—(a) *General.* The factor of defects refers to the degree of freedom from peel, blemished units, and mechanical damage.

(1) "Blemished" means units affected by brown or black internal or external discoloration, discolored or unpeeled eyes, sunburn, or units blemished by other means to such an extent that the appearance or eating quality of the unit is materially affected.

(2) "Seriously blemished" means any unit blemished to such an extent that the appearance or eating quality of the unit is seriously affected.

(3) "Mechanical damage" means crushed units or units affected by frayed surfaces and frayed edges and knife

marks or trimming or units mechanically damaged by other means to such an extent that the appearance or eating quality of the unit is seriously affected.

(b) (*A*) *classification.* Peeled potatoes that are practically free from defects may be given a score of 34 to 40 points. "Practically free from defects" means that there may be present not more than:

(1) 10 percent, by weight, of units affected by mechanical damage;

(2) 2 percent, by weight, of blemished units: *Provided,* That not more than 1 percent, by weight, of all the units may consist of seriously blemished units; and that

(3) Peel, blemished units, seriously blemished units, and units affected by mechanical damage, individually or collectively, do not materially affect the appearance or eating quality of the product.

(c) (*B*) *classification.* If the peeled potatoes are reasonably free from defects, a score of 28 to 33 points may be given. Peeled potatoes that fall into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule). "Reasonably free from defects" means that there may be present not more than:

(1) 20 percent, by weight, of units affected by mechanical damage;

(2) 4 percent, by weight, of blemished units: *Provided,* That not more than 2 percent, by weight, of all the units may consist of seriously blemished units; and that

(3) Peel, blemished units, seriously blemished units, and units affected by mechanical damage, individually or collectively, do not seriously affect the appearance or eating quality of the product.

(d) (*SStd.*) *classification.* Peeled potatoes that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 27 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.2431 *Texture*—(a) (*A*) *classification.* Peeled potatoes that possess a good texture may be given a score of 17 to 20 points. "Good texture" means that the units are fairly firm and typical of properly prepared fresh potatoes. The peeled potatoes are practically free from tough outer surfaces.

(b) (*B*) *classification.* If the peeled potatoes possess a reasonably good texture, a score of 14 to 16 points may be given. Peeled potatoes that fall into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule). "Reasonably good texture" means that the units may be not more than slightly flabby, and are reasonably free from tough outer surfaces.

(c) (*SStd.*) *classification.* Peeled potatoes that fail to meet the requirements of paragraph (b) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

LOT INSPECTION AND CERTIFICATION

§ 52.2432 *Ascertaining the grade of a lot.* The grade of a lot of peeled potatoes covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.87; 22 F. R. 3535).

SCORE SHEET

§ 52.2433 *Score sheet for peeled potatoes.*

Size and kind of container	----
Container mark or identification	----
Label	----
Net weight (in pounds)	----
Style	----
Size of whole or whole and cut potatoes (diameter or weight)	----
Size of sliced potatoes (diameter)	----

Factors		Score points	
Color	20	(A)	17–20
		(B) [1]	14–16
		(SStd.) [1]	0–13
Uniformity of size	20	(A)	17–20
		(B)	14–16
		(SStd.) [1]	0–13
Defects	40	(A)	34–40
		(B) [1]	28–33
		(SStd.) [1]	0–27
Texture	20	(A)	17–20
		(B) [1]	14–16
		(SStd.) [1]	0–13
Total score	100		

Normal flavor and odor	----
Grade	----

[1] Indicates limiting rule.

The United States Standards for Grades of Peeled Potatoes (which is the first issue) contained in this subpart shall become effective 30 days after publication hereof in the FEDERAL REGISTER.

Dated: May 4, 1954.

[SEAL] ROY W. LENNARTSON,
Deputy Administrator,
Marketing Services.

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